

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	POTABLE WATER	08	0	No	A WRITTEN COMPREHENSIVE CROSS CONNECTION CONTROL PROGRAM WAS NOT PROVIDED. CORRECTIVE ACTIONS: A WRITTEN COMPREHENSIVE CROSS CONNECTION CONTROL PROGRAM IS UNDER CONSTRUCTION, AND ARE IN PROGRESS OF BEING IMPLEMENTED IN THE PERIODIC MAINTENANCE SYSTEM.
2	POTABLE WATER	08	0	No	A BACFLOW PREVENTER WAS NOT PROVIDED ON THE LAUNDRY ROOM SINK WHERE A HOSE WAS ATTACHED TO IT. CORRECTIVE ACTIONS: THE BACKFLOW PREVENTER HAS BEEN INSTALLED.
3	DECK 11-POT WASH	28	2	No	SOILED PANS WERE STORED NEXT TO CLEAN PANS ON THE CLEAN STORAGE RACK. NO SOILED STORAGE RACKS ARE PROVIDED IN THIS AREA. CORRECTIVE ACTIONS: A SOILED STORAGE RACK IS TO BE INSTALLED.
4	DECK 11-HOT GALLEY	21	0	No	THERE WAS A NON-EASILY CLEANABLE 3-INCH GAP BETWEEN THE SALAMANDER CABINET AND THE BULKHEAD. CORRECTIVE ACTIONS: THE SALAMANDER HAS BEEN MOVED AND THERE IS NO GAP NOW.
5	DECK 11-GALLEY	20	0	No	SOME CORROSION WAS NOTED IN THE INTERIOR OF THE ICE BIN. CORRECTIVE ACTIONS: THE CORROSION HAS BEEN REMOVED AND THE INTERIOR CLEANED.
6	MAIN GALLEY	22	0	No	A DATA PLATE WAS NOT PROVIDED FOR THE AFT DISHWASH UNIT. CORRECTIVE ACTIONS: THE DATA PLATE WAS FOUND AND INSTALLED ON THE DISH WASH UNIT.
7	MAIN GALLEY	24	0	Yes	THE THERMOMETER FOR THE FINAL RINSE AT THE DISHWASH UNIT NOTED GREATER THAN 200°F. CORRECTIVE ACTIONS: THE TEMPERATURES HAVE BEEN ADJUSTED AND THE THERMOMETER CALIBRATED.
8	MAIN GALLEY-AFT JUICE STATION	27	1	No	THE TECHNICAL SPACES OF THE JUICE DISPENSERS WERE SOILED. CORRECTIVE ACTIONS: THE TECHNICAL SPACES HAVE BEEN CLEANED.
9	SERVICE BAR	20	0	No	THE FINISH ON THE SMALL CAN OPENER WAS WORN. CORRECTIVE ACTIONS: THE CAN OPENER HAS BEEN REPLACED AND THE OLD ONE DISCARDED.
10	SERVICE BAR	19	2	No	A SMALL SET OF TONGS WERE NOTED IN STANDING WATER. CORRECTIVE ACTIONS: THE TONGS HAVE BEEN REMOVED AND SANITIZED. ONGOING TRAINING AND SUPERVISION.
11	HOT GALLEY	16	0	Yes	A COVERED PAN OF COOKED MUSHROOMS WAS TESTED AT 45°F IN REFRIGERATION UNIT A4. THIS PAN WAS REMOVED TO THE BLAST CHILLER. CORRECTIVE ACTIONS: THE TEMPERATURE WAS REDUCED TO THE CORRECT HOLDING TEMPERATURE.
12	HOT GALLEY	27	1	No	THE GRILL GREASE CHUTE WAS SOILED WITH GREASE RESIDUE. CORRECTIVE ACTIONS: THE GRILL GREASE CHUTE WAS CLEANED AND THE GREASE REMOVED.
13	HOT GALLEY	21	0	No	CORROSION WAS NOTED IN THE DRIP PANS OF THE HOBART BROILER. CORRECTIVE ACTIONS: THE DRIP PANS WERE CLEANED AND THE CORROSION REMOVED.
14	HOT GALLEY	19	2	No	A PLASTIC PLATE COVER WAS NOTED INSIDE A CONTAINER OF FLOUR.

CORRECTIVE ACTIONS: THE PLATE COVER WAS REMOVED. ONGOING TRAINING AND SUPERVISION.

15	HOT GALLEY	37	0	No
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CONDENSATE WAS NOTED ON THE AIR CONDITIONING VENTS ALONG THE SERVICE LINE.

CORRECTIVE ACTIONS: AIR CONDITIONING AND VENTILATION WAS ADJUSTED BETTER , SO CONDENSATION DOESN'T OCCURE EASILY.

16	COLD PANTRY	16	0	Yes
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HAM AND CHEESE SANDWICHES WERE TESTED AT 50°F. THEY HAD BEEN PREPARED LESS THAN 1 HOUR PRIOR. THE SANDWICHES WERE STORED COVERED IN A REFRIGERATION UNIT.

CORRECTIVE ACTIONS: THE SANDWICHES WERE REMOVED TO THE BLAST CHILLER AND THE TEMPERATURE REDUCED TO THE CORRECT LEVEL. ONGOING TRAINING AND SUPERVISION.

17	4 SEASONS PANTRY	27	1	No
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A THICK COATING OF MOLD WAS NOTED ON THE SURFACES OF THE TECHNICAL SPACES OF THE DIPPER WELL COUNTER.

CORRECTIVE ACTIONS: THE AREA WAS THOROUGHLY CLEANED AND SANITIZED AND THE MOLD REMOVED.

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NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
18	4 SEASON GALLEY	34	0	No	
HOT AND COLD RUNNING WATER WERE NOT PROVIDED AT THE PREPARATION SINK.					
CORRECTIVE ACTIONS: THIS HAS BEEN CORRECTED AND THERE IS NOW HOT AND COLD RUNNING WATER AT THE PREPARATION SINK.					
19	BISTRO GALLEY	18	0	Yes	
FROIE GRAS WAS STORED ON THE SAME SHEET PAN AS RAW CHICKEN. THIS ITEM WAS SAID TO HAVE BEEN BLANCHED BY THE MANUFACTURER AND WAS TO BE RE-HEATED PRIOR TO SERVICE. THE OPEN PACKAGE OF FROIE GRAS WAS DISCARDED AND THE OUTER SURFACES OF THE CLOSED PACKAGES WERE SANITIZED.					
CORRECTIVE ACTIONS: CORRECTED IMMEDIATELY. ONGOING TRAINING AND SUPERVISION.					
20	MAIN GALLEY-POTWASH	27	1	No	
THE SURFACES OF THE CLEAN STORAGES RACKS WERE SOILED.					
CORRECTIVE ACTIONS: THE SURFACES OF THE STORAGE RACKS WERE CLEANED AND SANITIZED AND THE ITEMS STORED ON THEM WERE RE-WASHED.					
21	WAREWASHING GENERAL	22	0	No	
ENSURE THAT THE CURTAIN PLACEMENT AND BELT SPEEDS FOR THE WAREWASH UNITS ARE CORRECT.					
CORRECTIVE ACTIONS: THE CURTAINS HAVE BEEN CORRECTLY PLACED AND THE BELT SPEEDS CORRECTED.					
22	VEGETABLE PREPARATION	21	0	No	
A GAP WAS NOTED AROUND THE GASKET OF THE POTATO PEELER.					
CORRECTIVE ACTIONS: A NEW GASKET HAS BEEN INSTALLED.					
23	BAKERY/PASTRY	21	0	No	
THE PLATIC COATING ON THE OVEN HANDLE WAS DAMAGED AND ROUGH.					
CORRECTIVE ACTIONS: THE HANDLES HAVE BEEN REPLACED FOR NEW ONES.					
24	BAKERY/PASTRY	21	0	No	
THE THERMOMETER IN THE MILK DISPENSER COULD NOT BE READ.					
CORRECTIVE ACTIONS: THE THERMOMETER HAS BEEN REPLACED.					
25	BAKERY/PASTRY	16	0	Yes	
THE TIRAMISU WAS TESTED BETWEEN 44-50°F. THIS ITEM HAD BEEN MADE LESS THAN 1 HOUR PRIOR. THE TIRAMISU WAS PLACED IN COVERED PLASTIC CONTAINERS.					
CORRECTIVE ACTIONS: THE TIRAMISU WAS PLACED IN THE BLAST CHILLER AND THE TEMPERATURE REDUCED TO CORRECT HOLDING TEMPERATURE.					
26	BAKERY/PASTRY	26	0	Yes	
FOOD RESIDUE WAS NOTED ON A BREAD SLICER THAT WAS PREVIOUSLY CLEANED.					
CORRECTIVE ACTIONS: THE BREAD SLICER WAS CLEANED AGAIN. ONGOING TRAINING AND SUPERVISION.					
27	BAKERY/PASTRY	20	0	No	
NUMEROUS KNICKS WERE NOTED ON THE CUTTING BOARDS.					
CORRECTIVE ACTIONS: THE CUTTING BOARDS HAVE BEEN DISCARDED AND REPLACED WITH NEW ONES.					
28	CREW MESS	19	2	No	
CONDENSATE WAS NOTED DRIPPING INTO THE FOOD AT THE HOT SERVICE LINE. THE WATER WAS BOILING IN THE STEAM TABLE. THE FOOD WAS TESTED BETWEEN 164-178°F.					
CORRECTIVE ACTIONS: THE HEATING TEMPERATURE FOR THE SERVICE LINE WAS REDUCED IN ORDER TO REDUCE THE TEMPERATURE OF THE WATER AND THUS REDUCE THE BUILD UP OF CONDENSATION. THE FOOD WHICH HAD CONDENSATE DRIPPING INTO IT WAS DISCARDED. ONGOING TRAINING AND SUPERVISION.					
29	CREW MESS	19	2	No	
TWO CONTAINERS OF SUGAR WERE NOT LABELED IN THE STORAGE CABINET.					
CORRECTIVE ACTIONS: THE SUGAR WAS IMMEDIATELY LABELED.					
30	CREW DISHWASH	37	0	No	
WATER WAS DRIPPING FROM THE DECK HEAD AND CORNERS OF THE HOODS. WATER WAS NOTED INSIDE THE LIGHT FIXTURES.					

CORRECTIVE ACTIONS: THE LIGHT COVERS WERE REMOVED AND THE WATER DRIED. THE LEAK IN THE CEILING IS BEEN MONITORED. ONGOING MAINTENANCE AND REPAIR.

31	PROVISIONS	19	2	No
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VERIFY THAT THERE ARE NO WASTELINES OVER THE AREAS WHERE FOOD ITEMS ARE STORED IN THE PROVISIONS CORRIDOR.

CORRECTIVE ACTIONS: THERE ARE NO WASTELINES OVER THE AREA WHERE THE FOOD IS STORED.

32	PROVISIONS	33	1	No
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EXPOSED HYDRAULIC LINES WERE NOTED BEHIND FOODS STORED IN THE PROVISIONS CORRIDOR. THE BULKHEADS WHERE FOOD ITEMS WERE STORED IN THE PROVISIONS CORRIDOR WERE NOT DESIGNED TO BE EASY TO CLEAN.

CORRECTIVE ACTIONS: THE FOOD ITEMS WERE REMOVED AND PACKED INTO THE STORAGE BOXES.

33	CREW MESS	33	1	No
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THE VINYL DECK TILES ALONG THE SERVICE LINE WERE LOOSE, AND WARPED. WATER WAS NOTED UNDER THE DECK TILES.

CORRECTIVE ACTIONS: ONGOING MAINTENANCE.

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NORWEGIAN WIND

8/14/2002

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
34	CORRECTIVE ACTION STATEMENT	*	0	No

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: NORWEGIAN WIND - CAS - [08/14/2002] .

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